

# NORTH END GRILL

## THANKSGIVING MENU 2018

For the Table:

Focaccia and Olives

### First Course

Choice of:

Delicata Squash Soup (ve)

Chicken Liver Crostini

Artichokes, Capers, Lemon, Pecorino

Fluke Crudo, Apples, Chard, White Balsamic

Beef Tartar, Truffles

Melanzane – Eggplant Parmesan

### Garden Salad for the Table

### Second Course

Choice of:

Turkey Plate

*Light & Dark Meat, Cranberry Sauce, Whipped Potato, Gravy*

Strip Steak & Rosemary Roasted Potatoes

Branzino, Caperberries & Olives

Pappardelle, Wild Boar Ragu

### Sides for the Table

Choose three:

Stuffing

Mashed Sweet Potato

Whipped Potato & Gravy

Hericot Verts & Shallots

White Beans & Sage

### Dessert

Chocolate Cake, Praline Crunch, Hazelnut Mousse, Dark Chocolate Mousse

Maple Panna Cotta, Spiced Apples, Walnut Cookie

Pumpkin Pie

\$105 per person, optional \$60 wine pairing